

"Talk Soup"
June 5, 2003



**DSCP Subsistence
Surge and Sustainment
Policy Letter**

New Subsistence Surge and Sustainment Policy Letter... Please be aware that DSCP has a new Subsistence Surge and Sustainment Policy Letter. This document outlines what elements must be included in all Subsistence contracts that have a direct impact on readiness. The guidelines of this policy letter will assist in ensuring the combat readiness of our troops. To view the policy letter please visit this link

<http://www.dscp.dla.mil/subs/sspolicy.pdf>



MRE Postcard... The DSCP Subsistence Operational Rations Business Unit recently received a great note from the mother of a deployed United States Marine Corps Service Person, LCPL Elliott. The resourceful marine used the cardboard from a Meal, Ready-to-Eat (MRE) entrée box as a postcard to his mother, Peggy Elliott, and family. He used the blank side for the postcard message and mailing information and he wrote his comments on the MRE on the reverse side (see photo above). Ms. Elliott wrote, "My son is a Marine in the sandbox. Your meals must be great because he has had nothing but MREs for 8 weeks and still seems healthy and has kept his sense of humor. When he didn't have stationery...he used a section of his MRE package to send me a postcard...he dropped it in the mail and the post office actually delivered it. I have a suggestion. How hard would it be to have a post card

form actually printed on the carton? Label it something like "MRE GRAM." Maybe it would help to encourage guys to write home more. Sometimes breaking out paper is much in combat, but they might be able to scribble a note home while eating if they were prompted by the form." Ms. Elliot tells us that she has received subsequent cards on MRE Boxes from her son, and that she has heard from the mothers of other Marines who have also received similar "postcards." We liked Ms. Elliott's suggestion and passed it along through the proper channels. We were happy to hear from Ms. Elliott and appreciate her comments. More importantly, we all owe a debt of gratitude to the men and women like LCPL Elliott and their families for the work that they do and the sacrifices that they make to serve and protect our nation. (Joe Zanolle/DSCP)



Navy Ships Region Supports Operation "Pacer Goose"...The Navy Ships Region annually provides support for the Air Force "Pacer Goose" Operation. Pacer Goose, a sealift operation for Air Force troop support in Thule Greenland is once again underway. When the ice at the pole thaws and breaks up, the shipping channels are reopened and supplies can be barged in.

DSCP has currently made arrangements working with the Military Ocean Terminal and Sysco of Hampton Roads to ship 4 freeze containers and 6 dry containers of Subsistence in July 2003.

The number of containers for this mission has decreased significantly in the past few years due to the initiation of Prime Vendor support in this area. In lieu of having to order a year of inventory during the few months of open shipping, the Air Force is now able to airlift product weekly from the Prime Vendor. The product airlifted provides menu diversity and offers fresh additions to the basic menus.

The support of Thule, considering it's unique requirements, exemplifies the "hands on" attention to detail and customer service available in the Prime Vendor program. The adaptability of DSCP Prime Vendor support, to meet the diverse needs of the many military customers, represents the strength of the overall program. For more information, please contact Lennie Giorgianni, Chief, Navy Ships, 215-737-3331, DSN 444-3331, or e-mail Lenore.giorgianni@dla.mil <<mailto:Lenore.giorgianni@dla.mil>>.

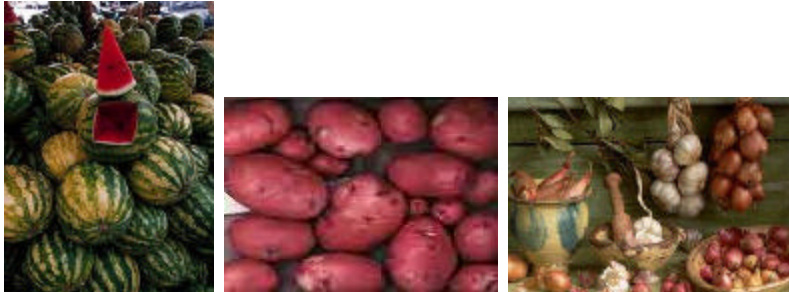


Fond Farewell... The Produce Business Unit, Directorate of Subsistence, and the Defense Supply Center Philadelphia will bid farewell on May 31, 2003 to Mr. Gerald D. German. He began his career with DPSC in March 1973, at our then DSO Cheatham Annex, as a Supply Office Clerk, GS-05 and has been the Team Chief of the Produce Merchandising Office, Wicomico, VA since May of 1996 overseeing the operations of the field buying staff in expanding the role of DSCP in various domestic and export initiatives. His professional competence, dedication to job, and loyalty to country have earned him the respect of superiors and subordinates alike. He could always be counted on to perform in an exemplary manner. His quality of work performance has greatly enhanced the readiness of our nation's Armed Forces. Jerry, thank you for 36 wonderful years of service and we wish you nothing but happiness.



Produce Assistance Team Visit to West Point Commissary...DSCP East Coast Merchandiser, DeCA Eastern Region Produce Specialist and DeCA Produce Category Manager conducted a Produce Assistance Team visit at West Point Commissary. Produce Business Office (Philadelphia) Team Chief

joined the team for a meeting/discussion with the new West Point Produce Manager. DSCP scored high, with management completely satisfied with their demos, delivery schedules and PBO Customer Service.



Memorial Day Weekend Produce Sales Events... The **PBO Denver**, in Partnership with DeCA and our Valued DSCP Produce Suppliers are sponsoring a Memorial Day Weekend produce sales event with specials on seeded watermelons at \$3.62 each 18# average and seedless watermelons at \$2.69 each 12# average; watermelons are supplied in decorative bins. Vidalia onions are \$.54 per pound with 5# red potatoes at \$.78 per bag. DeCA stores have ordered 104 watermelon bins, 103 cases of Vidalia onions and 190 bales of red potatoes for this sales event.



Yokota Road Show... The Yokota Produce Road Show, which was the first ever of its kind in the Japan area, was held recently. The show was a rousing success. The following items, procured through DSCP Japan were offered at a discount price: Strawberries, Bananas, Mexican Mangos, Saba Bananas, Green Papaya, and Rambutan. In addition Asparagus and Golden Pineapple were received from **DSO San Francisco**. The Yokota store had the following Demo's: Strawberry and Banana Smoothies, Pancakes with Strawberries and Blueberries, cut veggies (baby carrots, celery, cucumbers, broccoli, etc) with various Kraft dips (green onion, french onion, bacon cheddar, guacamole), Fuji Apples with apple dip, Banana Lumpia made with

Saba Bananas, Asparagus with hollandaise sauce. The following samples were also provided: Rambutan and Papaya Salad. Fruit baskets were used as give away items, and the Easter Bunny was present.



DeCA Executive Officer Completes visit to Buckley AFB... The Chief, **PBO Denver** met with the DeCA Executive Officer at Buckley AFB on 16 May 2003 prior to his return to DeCA Headquarters. The Executive Officer was at Buckley AFB 13-16 May 2003 to receive a DeCA "Real Experience" through on the job training in each store department. The Executive Officer was pleased with the overall quality of the produce merchandised and especially the new cut fruit "strawberries and cream" line item to be introduced to the stores on 28 May 2003.

=====

Electronic Catalogs

=====

The Generic Local Stock Number (LSN) Catalog and NAPA LSN Catalog are now available via DSCP 's website in a **downloadable spreadsheet format**.
To Access:

Enter <http://www.dscp.dla.mil> at your web browser.
Next click on Subsistence (S9P/S9S).
Next click on Electronic catalogs (or book mark this page
<http://www.dscp.dla.mil/subs/ecat.htm>)

From the **Electronic Catalogs Page**, click on the Generic "Non-Brand Name LSN" Catalog (downloadable spreadsheet) link, to download the Generic LSN Catalog sheet.

From the Electronic Catalogs page, click on the *NAPA Catalog link*, and then the NAPA Catalog (downloadable spreadsheet) link, to download the NAPA Catalog spreadsheet.

Recipe:



Garlicky Appetizer Shrimp Scampi

Ingredients:

- 6 tablespoons unsalted butter, softened
- ¼ cup olive oil
- 1 tablespoon minced garlic
- 1 tablespoon shallots, minced
- 2 tablespoons chopped fresh chives
- salt and pepper to taste
- ½ teaspoon paprika
- 2 pounds large shrimp – peeled and deveined

Directions:

1. Preheat the broiler, or your grill to a high temperature.
2. Combine butter, oil, garlic, shallots, chives, salt, pepper, and paprika in a large bowl. Blend thoroughly. Toss the shrimp in the mixture until coated.
3. Broil or grill the shrimp as close as possible to the flame for 2 minutes on each side. Serve immediately.

Source: <http://seafood.allrecipes.com/AZ/GarlickyAppetizerShrimpSca.asp>